

NAME OF VESSEL		DATE OF INSPECTION	U.S DEPARTMENT OF HEALTH & HUMAN SERVICES PUBLIC HEALTH SERVICE CENTERS FOR DISEASE CONTROL AND PREVENTION NATIONAL CENTER FOR ENVIRONMENTAL HEALTH	
NORDIC EMPRESS		3/22/01		
VESSEL SANITATION INSPECTION REPORT				
IV. RESULTS, REFERENCE, AND RECOMMENDATIONS				
The following information is provided regarding items which were defective. Additional information corresponding to each item number and reference number is available in the latest editions of the Centers For Disease Control and Prevention Vessel Sanitation Program Operations Manual, and The guide To Ship Sanitation, World Health Organization.				
NO.	REFERENCE NO.	RESULTS AND RECOMMENDATIONS		
1	01*	<b>Gastro Intestinal Surveillance</b> Routine 24 hours reports were submitted to USPH less than 24 hours before arriving at a US port. <b>Corrected. Reports are now sent as per USPH requirements.</b>		
2	06*	<b>Potable Water</b> Verify that the potable water E-coli testing method used on the vessel is a method accepted in the Standard Method for the Examination of water. <b>The Millipore Testing Equipment has been referred to Safety &amp; Environment and Risk Management in RCI, Miami for follow up and clarification.</b>		
3	10*	<b>Swimming Pool and Spa's</b> A Fecal accident response procedure was not available for review. <b>Corrected. The Fecal accident response procedure is now on place.</b>		
4	9*	B. levels for the Spas were documented every 4 hours ( hourly) <b>Corrected. The levels for Spas are now checked every hour.</b>		
5	22*	<u><b>Pot wash general</b></u> Thermometer for sanitizing sinks in all the potwash were out of calibration. <b>Corrected. All thermometers for sanitizing sinks in all Potwashes have been changed with new ones.</b>		
6	16*	<u><b>Windjammer</b></u> With the large amount of food being produced a disposed in this area it is recommended that a blast chiller is provided. <b>Recommendation noted and forwarded to corporate office for action.</b>		
7	16*	<u><b>Bakery</b></u> The ambient air temperature of the refrigerator 3.7 was 42 ^F No potentially hazardous food was in the fridge. <b>Corrected.</b>		
8	21/27	<u><b>Food Service General</b></u> The interior of the grill were not easily cleanable. Grease had leaked into the heat element area of one grill and was then leaking onto the deck <b>Corrected. Now on routine maintenance and cleaning schedule.</b>		
9	21/27	Interior at the grillers were not easily cleanable . When the oil insert was removed from one grill, the area underneath it was heavily soiled with grease.		

NAME OF VESSEL		DATE OF INSPECTION	U.S DEPARTMENT OF HEALTH & HUMAN SERVICES PUBLIC HEALTH SERVICE CENTERS FOR DISEASE CONTROL AND PREVENTION NATIONAL CENTER FOR ENVIRONMENTAL HEALTH
NORDIC EMPRESS		3/22/01	
VESSEL SANITATION INSPECTION REPORT			
<b>IV. RESULTS, REFERENCE, AND RECOMMENDATIONS</b> The following information is provided regarding items which were defective. Additional information corresponding to each item number and reference number is available in the latest editions of the Centers For Disease Control and Prevention Vessel Sanitation Program Operations Manual, and The guide To Ship Sanitation, World Health Organization.			
NO.	REFERENCE NO.	RESULTS AND RECOMMENDATIONS	
		Corrected. Now on routine maintenance and cleaning schedule.	
10	40*	<u>Integrated Pest Management</u> A written integrated pest management plan was not provided . The other components of section 8 in the USP operation manual were being implemented. <b>Corrected. The Integrated Pest Management Plan has been implemented.</b>	
11	41*	<u>Child Activity Center</u> Written policies on common infectious disease And when child becomes ill were not readily available to the staff. <b>Corrected. Posted in Youth Activity Center.</b>	